3palms GRILLE

Dinner Menu

Appetizers

Truffle Deviled Eggs (4) with black truffle egg yolk mousse, tomato - mustard seed jam … 9

Steak Bruschetta flat iron steak, black pepper feta, roasted red peppers, castelvetrano olives, aged balsamic, cured lemon zest … 13

Royal Red Shrimp sautéed in butter, garlic, shallot & red chili flake, lemon and scallion finish, warm artisan bread … 14

Salmon Tartare Faroe Island salmon with lemon oil, shallot and capers, butter toasted rye croutons, lemon dill aioli, lavash … 15

Barbacoa Pork Empanadas finished with avocado lime crema, cotija cheese, pickled onion, carrot & bell pepper relish … 13

Steamed Edamame steamed fresh edamame in shell, sea salt, soy caramel drizzle, toasted sesame seeds … 9

Cheese & Charcuterie pick 3 cheeses, served with soppressata, Marcona almonds, Hoby's Chili jam, dried figs, crispy lavash … 19
Purple Haze (goat), English Cheddar (cow), Manchego (sheep), Favrskov Danish Blue (cow), Rembrandt aged Gouda (cow), Primo Pecorino with Pistachio (sheep)

Salads

Chopped Kale grape tomatoes, crumbled feta, English cucumber, shaved red onion, toasted pine nuts, green kale, red cabbage, citrus - mint vinaigrette ... 13

Beet & Goat Cheese red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette … 13

Garden grape tomato, shaved carrot, pickled onion, Manchego cheese, herbed croutons, baby greens, balsamic vinaigrette … 10

Caesar grape tomato, herbed garlic loaf croutons, parmesan, baby romaine, Caesar dressing … 10

Salad & Veg Plate Additions: ***Fresh Catch … 12**** ***Argentinian Red Shrimp … 9*** ***Grilled Flat Iron Steak … 9*** ***Faroe Island Salmon … 9**** ***Grilled Chicken Breast … 8***

Soup

Cauliflower & Parmesan Soup garnished with calabrian pepper oil … 7

Soup du Jour … market price

Entrees

Local Flounder orzo with edamame, onion, grape tomatoes & sweet corn, basil pesto, sautéed kale, tomato-mustard seed jam … 29

Diver Scallops (3) U10 scallops, sweet corn and mushroom risotto, broccolini, bacon jam, champagne - calabrian gastrique… 28

Faroe Island Salmon* tri-color Israeli couscous with artichoke, green bean & red bell pepper, sautéed green kale, dill crema, lemon scented micro greens salad … 28

Grilled Beef Tenderloin* 6oz filet, black truffle - white cheddar twice baked potato, roasted vegetable succotash of cauliflower, zucchini, squash, bell pepper & onion, demi glace ... 33

Chicken & Gnocchi grilled chicken breast, parmesan gnocchi tossed with asparagus tips, mushrooms, English peas, carrots & confit tomatoes in a light lemon cream sauce, crispy prosciutto garnish … 26

Grilled Pork Chop braised collard greens with bacon, smoked gouda mac & cheese with panko-herb crust, peach - bourbon BBQ sauce ... 27

Rack of Lamb* New Zealand rack, herbed jasmine rice, sautéed spinach, garlic confit tomatoes, Dijon - honey glaze, crushed pistachios … half rack … 29 / full rack … 39 (No split plates on Lamb Entrée)

Vegetable Plate Chef's selection of sautéed vegetables, wilted greens, tomato - mustard seed jam, aged balsamic … 15

Desserts

Seasonal Bread Pudding vanilla ice cream… 8

Vanilla Crème Brulee with fresh berries … 8

Chocolate Mousse Cake with raspberry coulis & berries … 8

Vanilla Ice Cream … 5

Chocolate Ice Cream … 5

Raspberry Sorbet … 5

A 20% gratuity is recommended on parties of 10 or more. A $5 split plate charge applies on all Main Plates. No Split Plates on Lamb Entrée.

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELL FISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS. PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.